

**FOOD INGREDIENTS EUROPE 2024:
CSM INGREDIENTS GROUP SHOWCASES INNOVATIVE SOLUTIONS IN EGG
REPLACEMENT, NUTRITIONAL ENHANCEMENTS AND CUTTING-EDGE
BAKERY INGREDIENTS**

CSM Ingredients group – comprising CSM Ingredients and HIFOOD – will join FIE 2024 from November 19 to 21 in Frankfurt

On the occasion, the group will also present a new collaboration with the innovative Italian company Heallo for the development of next generation bakery products with low glycemic impact

November 5th, 2024 – **CSM Ingredients group** – comprising CSM Ingredients and HIFOOD – **will be present at Food Ingredients Europe** to showcase its latest ingredients innovations, the result of the efforts of its R&D teams, open innovation framework and collaborations both within and outside the Ingredient-Tech Platform it belongs to. CSM Ingredients group will join the major exhibit together with one of its other Platform partners, the pan-European leader in fruit-based preparations, hydrated creams, and candied fruit **Vitalfood by Italcanditi**, thus highlighting the concrete synergies and evolutions developed within the Platform.

One of the key areas where these synergies have flourished is the **Better for You** category, which focuses on ingredients that enhance the nutritional profile of foods by **reducing salt, sugar, and unhealthy fats**, or by **increasing protein and fiber content**.

In the area of protein enrichment, the spotlight will be on HIFOOD's **Proteios TVPs** (textured vegetable protein), ideal for boosting protein in sports drinks and baked goods, alongside **CSM Ingredients' protein mixes** for bakery and bread products. Both will come together in the **protein croissant** which will be showcased at FIE together with a luscious Vitalfood chocolate protein cream. Always staying in the protein enrichment area, another solution not to be missed will be the recently launched, award-winning **Micro Protein**, which in September won the **IUFoST Global Food Industry Award** for "Most Innovative Process". This new range of micronized plant-based proteins by HIFOOD offers a clean label solution for increasing protein content thanks to the very fine granulometry, neutral taste, and minimal impact on the structure and flavor of finished product.

The Better For You area will also provide the perfect stage to unveil the **first tangible result of the new collaboration between CSM Ingredients group and Heallo**, an innovative Italian company at the forefront of extracting soluble hypoglycemic fibers from plant by-products. By combining **Heallo's JAXplus®**, a glycemic stabilizer designed to help maintain stable blood sugar levels, with **CSM Ingredient group's deep**



expertise in bakery ingredients, it is possible to create a range of value-added solutions for the production of next-generation bakery products with low Glycemic Impact.

Moreover, the two companies share a **common approach to supporting the sustainable evolution of ingredients**. By using advanced enzymatic hydrolysis in water to extract JAX plus® fibers, Heallo is able to transform food industry waste into nutraceutical ingredients. Heallo's strong commitment to circularity aligns seamlessly with CSM Ingredients group's purpose of enhancing human well-being and planet health through product innovation.

In addition to the Better for You category, two other key areas of focus at the fair will be **egg replacement and cutting-edge solutions**. CSM Ingredients group will showcase its advanced systems for partial or complete egg replacement (whole eggs, egg whites, or yolks) across various applications such as baked goods, gluten-free products, sauces, and ready meals. **Egg 'n Easy**, in particular, is a system designed to reduce egg content in cakes and muffins while maintaining excellent quality and reducing costs. This solution enhances batter viscosity, retains oil, supports internal structure, and ensures a soft texture with an appealing crust. For full egg replacement, the group will present **Magic GLAZE FTS**, the new version of its premium vegan glaze that delivers a golden, glossy finish to baked goods. The new FTS version that will debut at FIE **remains stable during freezing and thawing**, making it ideal for frozen bakery production. Rounding out the range is **Veganeez**, developed by HIFOOD, a 100% plant-based solution for cold-processing sauces and dressings, ensuring stability and high quality in applications such as vegan mayonnaise.

In the **Cutting-Edge Solutions** category, highlights include **SlimBAKE**, an emulsion that reduces fat content by 30% in laminated baked goods, and **E-Free margarines**, free of additives and developed to meet the growing demand for clean-label products. Another notable innovation is **FRESKO**, a system that enhances bread freshness and texture, extending shelf life by up to 14 days through enzyme systems that ensure a clean label and improved product consistency.

About CSM Ingredients group

Comprising both CSM Ingredients and HIFOOD, CSM Ingredients group is a global ingredient-tech company that develops solutions for the food industry with the aim of collaboratively enabling the evolution of the food ecosystem.

With 8 manufacturing plants, 4 innovation centers, 1 open innovation hub and a team of over 1,400 highly experienced professionals, the company serves artisanal and industrial players as well as foodservice operators and retail chains in more than 120 countries.

By combining its unique heritage and specialized technical expertise with world-class research and open innovation, CSM Ingredients group is committed to identifying emerging and growing trends in order to develop cutting-edge ingredients and tailored solutions for the bakery, fine pastry, dairy & non-dairy, ice cream, savory and gluten-free industries.

Following the acquisition in 2022 of HIFOOD, CSM Ingredients group today also offers a deep expertise and knowledge of applications and use of natural products, such as new fibers, proteins, gluten-free cores, additive-free and plant-based systems.

Together with Vitalfood by Italcanditi, Comprital and Rubicone, CSM Ingredients group is part of an Ingredient-Tech Platform which aims to enable Taste and Nutrition for a New World.

Please visit www.csmingredients.com to learn more.



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